CRAFTSMEN
INDUSTRIES, INC.

APRIL 4, 1998

TO: Charlie Belmore - GMR Marketing

FROM : Mike McLaughlin - Craftsmen Industries

SUBJECT: Appliance Layout and Specifications

Enclosed is current appliance layout.

The following is a description of appliance system.

We do not feel the open cook top requires an exhaust system. This opinion has been recommended by the suppliers of the various appliance systems.

ITEM	QTY	DESCRIPTION
1	2	Exhibition counters, each approximately 14'0" long x 3'-6" deep x 3' - 2" high. The tops are constructed of #14 gauge stainless steel, with a backsplash is to have louvers for full length and width, to help ventilate the base. The exposed ends are to have a 2" straight turndown, with a 1/2" high die crimped "V" edge, to prevent spillage. The base cabinets are constructed of #18 gauge stainless steel through-out and is mounted on a 4" high toe base. The toe base is to have louvers for height and full length. The lefthand side counter top is to be fitted from left to right with a three (3) compartment sink, each compartment is 14" x 22" x 12" deep with all vertical and horizontal corners coved on a 5/8" radius, constructed of # 14 gauge stainless steel, integrally welded to top, ground and polished smooth. Each compartment is fitted with a 1 1/2" duo-strainer, and two (2) T & S # B-201 faucets. To the right the top is to be fitted with a Wells model #200 T, drop-in two (2) compartment hot food well, thermo-controlled with the controls, built into the front apron. To the right, the top is to be fitted with a stainless steel hand sink, 12" x 15" x 12" deep integrally welded into the stainless steel top fitted with a 1 1/2 " dua-strainer and a T & S #B-202 faucet.

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ITEM	QTY	DESCRIPTION

The base cabinet starting on the lefthand side is to have two (2) enclosed storage cabinet with a stainless steel bottom shelf only. The cabinet are enclosed with hinged doors. The doors are constructed of stainless steel, double pan, with concealed hinges, chrome wire pulls and cylinder locks.
To the right there is two (2) sections of stainless steel angle slides, set on 3" centers, to accommodate 12" x 20" food pans, or 13" x 18", 1/2 size food. The slides are enclosed with hinged doors, as described previously.
To the right there is a enclosed storage cabinet with a bottom shelf. The cabinet is to be enclosed with hinged doors as described previously.

To the right there is a two (2) door refrigerator base, constructed completely of stainless steel, fully insulated with a stainless steel cove corner liner. The cabinet is to be refrigerated with copper coils, set in mastic wrapped around entire perimeter, and driven by a remote compressor is air cooled, with crankcase heaters and ambient controls, for use outdoors. The refrigerant gas is #R-22.
The doors are stainless steel construction, double pan, fully insulated with a stainless steel liner. The doors are self closing with chrome plated positive latches. The interior is fitted with a interior lite with the on/off switch located in the door mullion and actuated by the opening and closing of the doors. The refrigerator is fitted with a dial thermometer located in the center mullion.
The interior is to be fitted with two (2) chrome plated adjustable wire shelves, and a bottom mounted cabinet drain.
The righthand side cabinet is to be constructed the same as the lefthand cabinet, the top is solid # 14 gauge stainless steel, with rear and end risers and front edge as previously described.

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GMR

ITEM	QTY	DESCRIPTION
		Continuation of Item # 1: Were shown on the drawings there is a stainless steel pocket to accommodate a four (4) burner hot plate Rankin Delux model #RDHP-424-C and a char-broiler Rankin Delux #RB-815-C, both are equipped to operate on propane gas and to be securely mounted in the pocket. The base starting of the left side is to be fitted with three (3) Blodgett model #DFG-50, 1/2 size convection ovens, standard models, equipped to operate on propane gas. The ovens are to be securely mounted in the base cabinet. To the right and below the broiler/burner pocket there is a storage compartment, with a bottom stainless steel shelf and enclosed with stainless steel doors, as previously described. To the right there is a storage cabinet, to enclosed a bottom and intermediate shelf, and enclosed with a double pan stainless steel door, as previously described.
2	1	Wells model #200T electric, drop in thermostatically controlled two (2) opening hot food well.
3	3	Blodget model #DFG-50, 1/2 size gas fired convection ovens, with glass doors, interior lites, standard controls, and interiors racks equipped to operate on propane gas, and to include a propane gs pressure regulator.
4	1	Rankin model #RDHP-424-C, four (4) open burner hot plate, equipped to operate on propane gas and to include a gas pressure regulator.

Sincerely,

Michael McLaughlin
Sales Manager

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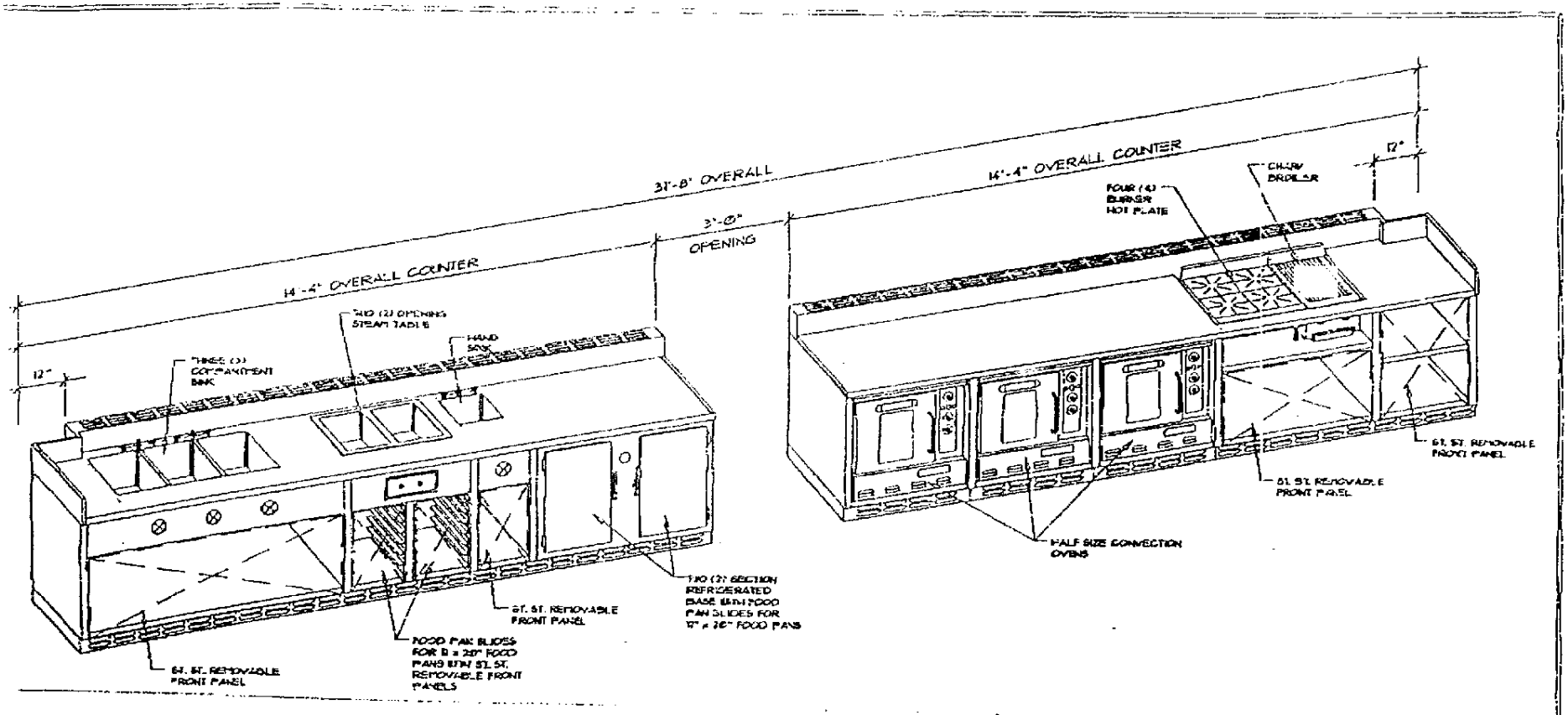

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